Ur	nited S	tates Patent [19]	[11]	Patent I	Number:	4,617,190
Montgomery			[45]	Date of	Patent:	Oct. 14, 1986
[54]	ENZYMA	TIC POWDER MILK	4,576,817 3/1986 Montgomery et al			
[75]	Inventor:	Robert E. Montgomery, Pacific Palisades, Calif.				Jones
[73]	Assignee:	Laclede Professional Products, Inc., Gardena, Calif.	Assistant Examiner—Marianne M. Cintins Attorney, Agent, or Firm—Donald Diamond			
[21]	Appl. No.:	644,395	[57] ABSTRACT  Aqueous reconstitutible, powder milk incorporates an enzyme system for providing a bacteriostatic effect			
[22]	Filed:	Aug. 27, 1984				
[51] [52]				upon aqueous reconstitution. The enzyme system contains (a) oxidoreductase enzyme that is hydro-interactable with and specific to oxidizable substrate in the pow-		
[58] Field of Search			der milk for producing hydrogen peroxide and (b) peroxidatic peroxidase for interacting with the hydrogen peroxide and oxidizable anion from the powder			
[56]		References Cited	milk to produce, in the reconstituted milk, oxidized anionic bacterial inhibitor. In an illustrative embodiment, powder milk incorporates (a) glucose oxidase that			
	U.S.	PATENT DOCUMENTS				
2 2 2 2	3,338,719 8/4,150,113 4/4,178,362 12/4,269,822 5/4,320,116 3/4,537,764 8/	1952       Cranston       426/61         1967       Sawada et al.       426/61         1979       Hoogendoorn et al.       424/50         1979       Hoogendoorn et al.       424/50         1981       Pellico et al.       425/50         1982       Björck       424/130         1985       Pellico et al.       424/49         1986       Pellico et al.       424/50	interacts with glucose in powder milk, upon aqueou dilution, to produce hydrogen peroxide and (b) lac toperoxidase for interacting with hydrogen peroxide and, for example the chloride ion from the powder mill to produce, in the reconstituted milk, the hypochlorite ion, a bacterial inhibitor.			
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